START DATE
01.22.2020

Amici
RISTORANTE + BAR

END DATE
02.05.2020

ANTIPASTI

MINESTRA DI PASTA E FAGIOLI 6
pasta & bean soup with fennel sausage

CARPACCIO "HARRY'S BAR" 12
shaved wagyu beef with mustard sauce, capers, rucola, parmigiana-reggiano

FRITTO MISTO 14
mixed fry of fresh fish, shrimp & squid with sweet peppers, pulled herbs & lemon aioli

RISOTTO AI FUNGHI 9
three mushroom risotto with fontina & truffle jus

INSALATA CESARE 7
chopped organic romaine, focaccia croutons, parmesan, anchovies

DOLCE

SEMIFREDDO DI CIOCCOLATO 8
frozen chocolate mousse, pistachios & cream

PANNA COTTA 7
chilled vanilla custard, blood oranges & biscotti

KAT'S TIRAMISU 7
espresso soaked ladyfingers, light mascarpone mousse and a dusting of cocoa powder

ENTRATA

FRESCO DEL GOLFO GROUPER ALLA LIGURE 29
lugurian style fish of the day with olives, tomatoes, potatoes, baby artichokes, pine nuts, lemon & fresh basil

PAPPARDELLE BOLOGNESE 22
house-made pasta with veal & pork ragu, soffritto & pecorino romano

OSSO BUCO 29
braised veal shank, creamy polenta, stewed baby carrots, gremolata

VONGOLE E LINGUINI GAMBERETTI 24
littleneck clams & shrimp steamed in pinot grigio, garlic, shallots, butter, chopped parsley, touch of cream

SPAGHETTI ALLA PUTTANESCA 17
roast roma tomatoes, garlic, spicy chilis, anchovies, capers, olive oil

FILETTO MIGNON 34
grilled 8oz. beef tenderloin with broccoli rabe, fingerling potatoes, pancetta & cipollini onions

SALTIMBOCCA DI POLLO 19
prosciutto stuffed chicken breast, sage, cappelini pasta, wilted spinach, mushrooms & marsala

THANK YOU TO ALL OF OUR LOCAL FARMERS, GROWERS, AND FISHERMAN
Greg Abram's Seafood, Southeastern Family Farms, Joyce Farms, McEwen & Sons, Stone Hollow Farm, Papa John Produce, Sun Up Produce, Evan's Meats, Manchester Farms, & Alabama Farmers Market

EXECUTIVE CHEF ALAN MARTIN | **RESTAURANT MANAGER** SAINT JOHN BENDER